

Domaine du Fossile



Rosé 2023

Technical Data

Harvest Date	September 2023
Varietals	100% Cabernet franc
Vineyards	Maisons Bordeaux, Grezeaux, Granges
Terroir	Primarily limestone soils with gravel and flinty clay additions with a small amount of sandy soils
Vine Age	Average 25 years
Appellation	Chinon
Alcohol	12.5%
Aging	Cement tank 7 months
Bottling Date	February 2024
Closure type	Cork
Production	250 cases/750 ml
Release Date	April 2024

Notes on the vintage and winemaking:

2023 was a bit of a challenging year and in the end proved to be a classic Chinon vintage reminiscent of those from decades ago. The fruit was destemmed and pumped into concrete tanks. Alcoholic and malolactic fermentation took place over the course of 3 weeks. The wine was aged in concrete tank until bottling in February 2024.

Tasting Notes:

Lovely aromatics greet the nose with notes of bright fresh strawberries. The light body has a very pleasant minerality with a bracing acidity bursting with flavors of red berries. The delicate color is absolutely gorgeous and this rosé is a perfect match for goat cheese tarts, spring vegetable pasta dishes and chicken salads. Serve chilled.



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37500 Cravant-les-Coteaux